

## CHRISTMAS DAY MENU 2019

£65 PER HEAD

### Starters –

Roasted butternut squash and chestnut soup served hot with a warm white roll and butter (v)

Home-made wild boar and apple Terrine, served with toasted brioche and apple and ale chutney

Smoked salmon, crème fraiche and spinach roulade served with a salad garnish and a brown bread roll with butter

Mushroom, brie and cranberry filo Crackers served with salad and red onion chutney

### Mains –

Traditional Roast Turkey Christmas dinner served with all the trimmings

Traditional Beef Wellington made with fillet steak, served with roasted baby vegetables and mashed potatoes

Baked sea bass\* stuffed with garlic king prawns and served with hot buttered new potatoes and green beans

Festive suet pudding made with mushrooms, leeks, chestnuts and cranberries, served with a green vegetable medley and roast potatoes (v)

### Pudding –

Christmas Pudding served hot with brandy sauce

Ferrero Raffaello Cheesecake served with cream

Black Forest Fool

Cheeseboard – selection of cheeses served with apple, celery, grapes and onion chutney

\*May contain bones